

cibo

bar-ristorante-italiano



SUNDAY ROAST MENU

3 COURSE MEAL ONLY £22.50pp

Served between 12pm & 5pm
A la carte menu always available

STARTERS

RAVIOLI SPINACH (V)

Spinach & ricotta ravioli with sun dried tomato, fresh basil and butter sauce

PATÉ CIBO

Homemade duck and chicken liver pate finished with port and brandy, served with red onion marmalade and toast

CRAB & PRAWN COCKTAIL

Crab Meat & baby prawns in a rich, creamy Marie rose dressing and lettuce

COZZE ARRABBIATA

Steamed mussels in a white wine, garlic, shallots and cream sauce, or a choice of tomato sauce

SOUP OF THE DAY

Please ask your waiter for further details

MAIN COURSES

LEG OF LAMB

Slow cooked half leg of Lamb served for two people with seasonal vegetables and roast potatoes

MIX GRILL OF MEAT

Selection of meats grilled with garlic and rosemary, Yorkshire pudding served with gravy and all the trimmings

ROAST HALF CHICKEN

With rosemary & thyme, Yorkshire pudding served with a porcini mushrooms gravy and all the trimmings

RAVIOLI LOBSTER

Handmade ravioli filled with lobster in a shellfish bisque with a touch of cream and cherry tomatoes

CIBO SEA BASS

Roast fillets of sea bass with spinach and salsa verde

DESSERTS

TIRAMISU

Soft sponge base with a layer of mascarpone cream, decorated with coffe soaked finger biscuits and dusted with cocoa powder

PANNA COTTA

Our beautiful Italian classic

LEMONCELLO CHEESECAKE

Ricotta and mascarpone cake with limoncello cream, decorated with lemon sauce